

# THANKSGIVING DINNER HEATING INSTRUCTIONS

## GENERAL INSTRUCTIONS

### BEFORE COOKING

- Let **turkey** sit at room temperature for 30 minutes.
- Let all other items sit at room temperature for 1 1/2 hours before heating.

### COOKING VS HEATING

- The **turkey** is raw and is ready to cook.
- **All other items** are fully cooked and just need to be reheated.

### SUPPLIES NEEDED

- We recommend a Taylor digital probe-cooking thermometer.
- You will need aluminum foil.

### HEATING TIMES

- Heating times are an **estimate only**, as all ovens vary greatly, please use a thermometer.
- The number of items you are heating in the oven and the number of times you open the oven door will affect your heating times.

### DO NOT

- Do not put any plastic or paper lids in the oven.
- Do not heat foil containers in the microwave.

## HOUSEMADE SEASONAL BEVERAGES

**CIDER OR MULLED WINE:** Pour beverage into saucepan and heat on medium-high heat until warmed through, turn heat to low to keep warm.

**SALTED CARAMEL HOT CHOCOLATE:** Pour chocolate into a saucepan and heat on medium-high heat until hot. Pour into mugs, top with housemade marshmallows.

## ENTRÉES

**TURKEY BREAST\*\*:** Preheat oven to 350°F. Turkey breast will come in its own foil-roasting pan. Remove lid and remove turkey from bag. Place turkey, skin side up, back into the pan and add 2 cups of water to the bottom of the pan. Insert your oven safe digital probe thermometer into the thickest part of the breast. Place pan on the lowest oven rack uncovered. Set your probe thermometer to 164°F and cook turkey until the temperature is reached, approx. 90-120 minutes. **Due to the brining process, the turkey will have a pink hue, it is fully cooked at 164°F.** You may cook longer to your liking. Remove from the oven and let rest for 10-15 minutes before removing netting and slicing.

**TURKEY LEGS:** Preheat oven to 350°F. Turkey Legs will come in their own foil-roasting pan. Remove lid and insert your oven safe digital probe thermometer into the thickest part of a leg. Place pan on the lowest oven rack and set your probe thermometer to 160°F. Tent with foil, heat until internal temperature reaches 160°F, approx. 20-30 minutes. If you prefer crispy skin, remove foil for the last 10-15 minutes.

**BAKED HAM:** Preheat oven to 350°F. Baked Ham will come in its own foil-roasting pan. Remove lid and insert your oven safe digital probe thermometer into the thickest part of the ham. Place pan on the lowest oven rack and set your probe thermometer to 160°F. Tent with foil, heat until internal temperature reaches 160°F, approx. 45 minutes – 1 hour. Baste throughout cooking; pour excess juices over before serving.

## SIDES & GRAVY

**MASHED POTATOES\*:** Preheat oven to 350°F. Remove lid, cover with foil and heat until internal temperature reaches 160°F, approx. 30-35 minutes. After 15 minutes of cooking, stir and re-cover with foil.

**STUFFING\*:** Preheat oven to 350°F. Remove lid, cover with foil and heat until internal temperature reaches 160°F, approx. 25-30 minutes. If you prefer the top a little more browned, remove foil for the last 5-10 minutes.

**BUTTERNUT SQUASH\*:** Preheat oven to 350°F. Remove lid, cover with foil and heat until internal temperature reaches 160°F, approx. 25-30 minutes.

**BRUSSELS SPROUTS\*:** Preheat oven to 350°F. Remove lid, heat uncovered in foil pan until internal temperature reaches 160°F, approx. 25-30 minutes.

**MACARONI & CHEESE\*:** Preheat oven to 350°F. Remove lid, cover with foil and heat until internal temperature reaches 160°F and is bubbly on top, approx. 30-35 minutes. After 20 minutes of cooking, stir, top with breadcrumbs and return to the oven uncovered.

**TRUFFLED POTATO GRATIN\*:** Preheat oven to 350°F. Remove lid, cover with foil and heat until internal temperature reaches 160°F and is bubbly on top, approx. 45 minutes – 1 hour.

**PUMPKIN GINGER SOUP:** Heat the soup in a saucepan on the stove. Slowly bring to a simmer, stirring frequently to avoid burning the bottom.

**CRANBERRY SAUCE:** Serve chilled or at room temperature.

**GRAVY:** Heat the gravy in a saucepan on the stove. Slowly bring to a simmer, stirring frequently to avoid burning the bottom. If you prefer thinner gravy, add a small amount of water, chicken stock or cream until reaching desired consistency.

**ROLLS:** Once everything has been pulled out of the oven and the turkey is resting, pop the rolls in the oven at 350°F for 3-5 minutes until warm.

**TRUFFLE BUTTER:** Serve at room temperature.

## APPETIZERS

**CRAB CAKES:** Preheat oven to 350°F. Heat uncovered approx. 10-12 minutes. As an alternative, you can fry with a little oil in a non-stick frying pan on medium heat approx. 4 minutes per side.

**CRAB & ARTICHOKE DIP\*:** Preheat oven to 350°F. Stir dip before cooking. Heat uncovered until internal temperature reaches 160°F, approx. 20 minutes.

**BAKED BRIE:** Preheat oven to 400°F. Heat uncovered until puff pastry is a deep golden brown, approx. 15-20 minutes. Remove from oven and serve immediately with baguette.

**STUFFED MUSHROOMS:** Preheat oven to 350°F. Heat uncovered until internal temperature reaches 160°F, approx. 12-15 minutes.

## DESSERT

**SELLAND'S PIES:** Store in the refrigerator overnight. Bring pies to room temperature for 1 1/2 hours. To warm apple pie, tent with foil in a 325°F oven for 15-20 minutes or until warm to your liking.

*\*As an alternative, you may transfer the items marked with an asterisk, to a microwave safe dish and microwave on high for 3-4 minutes uncovered (stir halfway through). Repeat if temperature is not to your liking.*

**\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**



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H Street Sacramento ♦ Broadway Sacramento ♦ El Dorado Hills

